

Recipe from Donalyn Bratton

Baja-Style Chicken Bowl

"For a little extra flavor, add the salsa while cooking instead of after."

Ingredients

20 m [2 servings 379 cal](#)s

- 2 teaspoons olive oil
- 4 ounces diced cooked chicken
- 1/2 cup frozen corn
- 1 red bell pepper, sliced
- 1 small onion, diced
- salt and ground black pepper to taste
- 1 cup cooked brown rice
- 1/2 cup salsa
- 1/4 cup shredded Monterey Jack cheese or cheddar cheese
- Add all ingredients to list

Directions

- Prep 15 m
 - Cook 5 m
 - Ready In 20 m
1. Heat oil in a skillet over medium heat. Cook and stir chicken, corn, onion and red pepper in hot oil until heated through and pepper is slightly softened, about 5 minutes. Season with salt and pepper.
 2. Spoon rice into 2 bowls, divide chicken mixture between the two bowls, and top each with salsa and Monterey Jack cheese.

Note from Donalyn: You can add more chicken or even pieces of beef. If I have enough meat, I double the recipe to have left overs the next night. We use grated cheddar cheese that I always have on hand for nachos. We don't measure out the cheese and salsa, just add it to our bowls. We also use basmati rice.